

Lombardi's CIBUS



ANTIPASTI

Antipasto Misto
Grilled Mixed Vegetables,
Arugula & Shaved Parmesan
12.00

Tagliere Misto
with Gnocco Fritto,
Prosciutto di Parma, Salame,
Mortadella, Puffy Fritters &
Parmigiano Reggiano **12.00**

Caprese
Fresh Mozzarella, Heirloom
Tomato, Baby Wild Arugula,
Extra Virgin Olive Oil & Fresh
Basil **11.00**

Home-made Focaccia
Rosemary, Olive Oil,
Parmigiano **5.00**

Home-made Focaccia
topped with Prosciutto di
Parma **9.00**

Bruschetta
Roma Tomato, Garlic,
Shallots, Basil, & E.V.O.O.
Served with Grilled Country
Bread & Basil Oil **8.95**

Calamaretti
with spicy Marinara & Meyer
Lemon Aioli **9.50**

Fritto Misto
Crispy Calamari, Shrimp
Artichokes, Celery root &
shallots. Served
with spicy Marinara & Meyer
Lemon Aioli **12.50**

Mediterranean Mussels
with Garlic, Shallots, in a
White Wine Tomato Broth
with Lemon Confit, Grape
Tomatoes, Green Onions &
Calamata Olives **11.00**

Pommes Frites **3.95**

SOUPS & SALADS

Soup of the Day (Market Price)

House Salad Mixed Seasonal Greens with Arugula in a Red Wine
Vinaigrette covered with Shaved Parmigiano **6.00**

Cibus Caesar Hearts of Romaine, White Balsamic Caesar Dressing &
Parmigiano Chips **7.00**

SANDWICHES

(Served with your choice of Pomme Frites or House Salad)

Cibus Burger with Fontina cheese, Bacon & Avocado **13.95**

Chicken Panino Caramelized Onions, Wild Mushrooms & Provolone
Cheese **12.95**

Lombardi Club Layers of Home-made Gravlox, Bacon, Avocado,
Lettuce, Tomato Confit & Meyer Lemon Aioli on toasted Brioche **13.95**

ENTRÉE SALADS

Grilled Shrimp in a bed of Mixed Greens, Arugula, Celery Root, Apples,
with White Balsamic Vinaigrette Dressing **13.00**

Chop Salad Grilled Chicken, Iceberg Lettuce, Gorgonzola, Pancetta,
Hazelnuts, Fig Vinaigrette & Grape Tomatoes **13.00**

Tuna Salad Nizzarda A Mediterranean Crusted Ahi Tuna Seared Rare
with Mixed Greens, Arugula, Olives, Red Onions, Egg, Haricots Verts,
Grape Tomato & Potatoes in a Lemon Vinaigrette **16.00**

Beef Tenderloin Carpaccio with Wild Baby Arugula, Shaved
Parmigiano, Olive Oil & Lemon **14.00**

Maine Lobster with a mix of Butter Lettuce, Baby Wild Arugula, Celery
Root, Strawberry & Pickled Red Onions. Topped with an Orange Citrus
Curry Dressing **19.00**

BOTTOMLESS MIMOSAS & BELLINIS—Everyday until 3 p.m.

PASTA 14.00 (add Soup or House Salad 4.00)

Angel Hair with Tomato Basil Sauce, Basil Oil & Fresh Mozzarella

Home-made Potato Gnocchi tossed with Fresh Mozzarella &
Pomodoro Sauce

Butternut Squash Cappellacci with Butter, Sage, Tomato Fondue &
Fresh Parmigiano

Garganelli alla Bolognese tossed with Veal Bolognese

Spaghetti alle Vongole Manilla Clams, Extra Virgin Olive Oil, White
Wine, Chili Flakes & Garlic

Tortellini Romagnoli with Prosciutto Cotto, Cream, Parmigiano
Reggiano & Sweet Peas

Tagliolini tossed cured Prosciutto Cotto, Parmigiano, Cream & Wild
Mushrooms

Lasagna Verde Bolognese Spinach pasta, Veal Bolognese Marinara,
Béchamel & Parmesan

Whole Wheat Spaghetti with Sicilian-style Turkey Meatballs in a
Vegetable Ragù

Eggplant Zucchini Parmigiana with Tomato Basil Fondue & Basil Oil

Cappelletti Hand-made Pasta filled with Roast Veal. Tossed with a
Vodka Cream Tomato Sauce

Host Your Private Party at Lombardi's Cibus!

PIZZA

Wild Mushrooms with Thyme, Crisp Pancetta, Truffle Oil & Fontina
Fondue **13.00**

Fresh Mozzarella Grape Tomatoes, Baby Arugula, Tomato Sauce, Extra
Virgin Olive Oil **13.00**

Grilled Vegetables Mozzarella, Tomato Sauce & Basil **12.00**

Fennel Sausage Mozzarella, Tomato Sauce, Roasted Bell Peppers &
Caramelized Onions **13.00**

Pizza Bruschetta Mozzarella, Marinated Tomatoes, Garlic, Shallots &
Basil **13.00**

Pizza alla Diavola Grape Tomatoes, Mozzarella, Spicy Salame, Goat
Cheese & Oregano **12.00**

Polpettine Turkey Meatballs, Tomato Sauce, Mozzarella & Provolone
13.00

Pepperoni Pepperoni, Tomato Sauce & Mozzarella **12.00**

RISOTTO (add Soup or House Salad 4.00)

Wild Mushroom Mixed with Grilled Chicken, Parmesan & Butter.
Topped with Shaved Parmesan **16.00**

Lobster Risotto Mixed with Fresh Asparagus, Melted Leeks & Butter.
Topped with Crispy Leeks **19.00**

Parmesan Risotto Parmigiano Reggiano, Butter & Truffle Oil. Topped
with Shaved Parmigiano Reggiano **16.00**

ENTRÉES (add Soup or House Salad 4.00)

Grilled Chicken Breast Battuta Balsamic Vidalia Onion Sauce,
Roasted Potatoes & Vegetable Medley **17.00**

Grilled Scottish Salmon Risotto alla Parmigiana, Braised Leeks,
Vegetable Ragù & Pistachio Parsley Sauce **18.00**

Tagliata Di Manzo Herb-Encrusted Filet, Shaved Parmigiano Reggiano,
Balsamic Glaze, Roasted Potatoes & a Baby Arugula Salad **21.00**

Pollo Parmigiano Lightly Breaded Chicken Breast topped with
Parmigiano Sauce & Mozzarella. Served with Spaghetti Marinara **17.00**

CIBUS KIDS MENU 6.50 (for children 10 & under)

Pepperoni Pizza or Cheese Pizza

Macaroni & Cheese

Kids Pasta Tube or Fettucine Pasta with your choice of
Marinara, Meat Sauce or Turkey Meatballs

Chicken Strips with Pomme Frites

DESSERTS 7.00

Chocolate Budino with Vanilla Gelato & Raspberry Sauce

Cibus Tiramisu Classic Recipe

Marscarpone Cheesecake topped with Mixed Berry Salad & Raspberry
Sauce

Selection of Home-made Gelatos & Sorbetto

FOR KIDS Selection of Home-made Gelato **3.95**